

Amendments to the Claims:

Claims 1 - 12 (CANCELLED).

13. (CURRENTLY AMENDED) The process of accurately locating wheeled commercial kitchen equipment to a predetermined location on a kitchen floor relative to a fixed fire suppression system and to prevent shifting of said wheeled commercial kitchen equipment relative to said fire suppression system during use and when said wheeled commercial kitchen equipment is removed for servicing and returned from servicing, thereby maintaining said wheeled commercial kitchen equipment within placement tolerances of the fixed fire suppression system in said kitchen, comprising:

mounting a ramped stop element on said kitchen floor to define said predetermined location relative to said fire suppression system, said ramped element being capable of being washed or cleaned and meets the cleanliness standards set forth by the National Sanitation Foundation, said ramped stop element confining a wheel on said wheeled commercial kitchen equipment therein, said ramped stop element including opposing forwardly and rearwardly sloping surfaces, rolling ^{[[a]]} said wheel on said wheeled commercial kitchen equipment up said forwardly sloping surface on said ramped stop element and down said rearwardly sloping surface to be positioned securely in said predetermined location in relation to said floor.

14. (PREVIOUSLY PRESENTED) The process defined in claim 13 including guiding said wheeled commercial kitchen equipment to said predetermined location by flared surfaces in advance of said forwardly sloping surface of said ramped stop element.

15. (PREVIOUSLY PRESENTED) The process defined in claim 13 including the step of providing a rear ramp portion on said ramped stop element, said rear ramp portion having a greater slope than said down ramp.

16. (CURRENTLY AMENDED) The process of accurately locating wheeled commercial kitchen equipment to a predetermined location on a kitchen floor relative to a fixed fire suppression system and to prevent shifting of said wheeled commercial kitchen equipment relative to said fire suppression system during use and when said wheeled commercial kitchen equipment is removed for servicing and returned from servicing, thereby keeping said wheeled commercial kitchen equipment within placement tolerances of the fixed fire suppression system in said kitchen, comprising:

positioning a pair of ramped stop elements on said kitchen floor to define said predetermined location relative to said fire suppression system, said ramped element being capable of being washed or cleaned and meets the cleanliness standards set forth by the National Sanitation Foundation, each said ramped stop element confining a respective wheel therein, each said ramped stop element including opposing forwardly and rearwardly sloping surfaces, rolling a pair of wheels on said wheeled commercial kitchen equipment up said forwardly sloping surfaces on said pair of ramped stop elements and down said rearwardly sloping surfaces to be positioned securely in said predetermined location in relation to said floor; and

guiding said pair of wheels on said wheeled commercial kitchen equipment to said predetermined location by flared surfaces in advance of said forwardly sloping surface on said pair of ramped stop elements.

17. (CURRENTLY AMENDED) The process of accurately locating wheeled commercial kitchen equipment to a predetermined location on a kitchen floor relative to a fixed fire suppression system and to prevent shifting of said wheeled commercial kitchen equipment relative to said fire suppression system during use and when said wheeled commercial kitchen equipment is removed for servicing and returned from servicing, thereby keeping said wheeled commercial kitchen equipment within placement tolerances of the fixed fire suppression system in said kitchen, comprising:

providing a pair of ramped stop elements on said kitchen floor to define said predetermined location relative to said fire suppression system, said ramped element being capable of being washed or cleaned and meets the cleanliness standards set forth by the National Sanitary Foundation, each said ramped stop elements confining a wheel on said wheeled commercial kitchen equipment therein, each said ramped stop element including opposing forwardly and rearwardly sloping surfaces, rolling ~~[[the]]~~ a pair of wheels on said wheeled commercial kitchen equipment up respective ones of said forwardly sloping surfaces on respective ones of said ramped stop elements and down said rearwardly sloping surfaces, respectively to be positioned securely in said predetermined location in relation to said fixed fire suppression system; and

guiding said wheeled commercial kitchen equipment to said predetermined location by flared surfaces in advance of said forwardly sloping surfaces of said pair of ramped stop elements, respectively.

Claim 18. (CANCELLED)